Model SM409H

EURO-PRO

ONE (1) YEAR LIMITED WARRANTY

EURO-PRO OPERATING LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to
U.S.: ***EURO-PRO Operating LLC*, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901**
Canada: ***EURO-PRO Operating LLC*, 4400 Bois Franc, St. Laurent, Qc, H4S1A7**
If the appliance is found to be defective in material or workmanship, ***EURO-PRO Operating LLC*** will repair or replace it free of charge. Proof of purchase date and $16.95 to cover the cost of return shipping and handling must be included.*

The liability of EURO-PRO Operating LLC is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of ***EURO-PRO Operating LLC*** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event** is ***EURO-PRO Operating LLC*** liable for incidental or consequential damages of any nature whatsoever . Some states or provinces do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from province to province or state to state.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**

OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.
***EURO-PRO Operating LLC*, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901**

SM409H
Appliance model

Date purchased **Name of store**

Owner's name

Owner's name **City** **State** **Zip code**

Printed in China

Bravetti™

slushie MAKER

OWNER'S MANUAL

Model SM409H
120V, 60Hz., 25 Watts

For information or assistance:
EURO-PRO Operating LLC
94 Main Mill Street, Door 16
Plattsburgh, NY 12901
Tel.: 1 (800) 798-7398

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. To protect against fire, electric shock and personal injury, do not immerse appliance, its cord or plug, in water or other liquid.
3. Close supervision is necessary when any appliance is used near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contact with moving parts.
6. **Do not** operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to ***EURO-PRO Operating LLC*** for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or personal injury.
8. **Do not** use outdoors.
9. **Do not** let cord hang over edge of table or counter or touch hot surfaces.
10. To disconnect, turn unit Off and unplug from wall outlet.
11. The slushie container should be washed and thoroughly towel-dried before use.
12. Keep hands, hair, clothing, spatulas and other utensils away during operation to reduce the risk of injury to persons and damage to the appliance. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE SLUSHIE CONTAINER OR ICE CANISTER!** Sharp objects will scratch and damage the inside of the slushie container. A rubber spatula or wooden spoon may be used when the appliance is unplugged and in the "Off" position.
13. Be sure that the voltage indicated on the name plate matches with your home's voltage.
14. **Never** clean with scouring pads, abrasive cleansers or hard implements.
15. **Do not** place or use the appliance on hot surface such as stove, hotplate or near open gas flame.
16. **Do not** immerse motor base into water or other liquids.

This unit has a short power supply cord to reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:

1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

SAVE THESE INSTRUCTIONS

For Household Use Only

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. **Do not modify the plug in any way**.

Recipes

Slushie Smoothies

NOTE: Reduce the running time for the slushie maker when you reduce the amount of liquids. Each recipe below can make a maximum of 32 oz if recipe is doubled, or 8 oz if the recipe is reduce by half. These recipes are for 16 oz to give you the options of serving size.

For all Smoothie recipes below: Add all ingredients into the slushie container and allow the unit to run for approximately 20 minutes to achieve a slush like smoothie.

Orange Creamsicle

10 oz	Skim Milk
3 oz	Orange Juice
3 oz	Sunny D Orange Beverage
1/8 tsp	Vanilla extract

Cappuccino Cooler

8 oz	Chilled Espresso Coffee
2 oz	Milk
	Sugar (to taste)

This recipe requires more sugar than an average coffee.

Peachy-Keen Smoothie

4 oz	Peaches
8 oz	Pineapple Juice
2 oz	Lemon Juice

Important: Mix ingredients in a blender then place in slushie container.

Mango Madness

6 oz	Pureed Mango
3 oz	White Grape Juice
2 oz	Skim Milk

Mix ingredients together in a container or bowl before pouring into the slushie container.

NOTE: Fresh fruit drinks should be blended first to achieve optimum results.

Juicy Slushies

Old Fashion Lemon Ice

10 oz	Chilled Water
2 oz	Fresh Lemon Juice
4 tsp	Sugar Or Desired Amount
1/8 tsp	Lemon Rind Peel

Tropical Fruit Cup

2 oz	Lemon Juice Pulp
2 oz	Pineapple Juice
6 oz	Grape Juice
6 oz	Lemon-lime Soda

O.J.G. Slugger

12 oz	Grape Juice
4 oz	Orange Juice

Breakfast Zing

8 oz	Grapefruit Juice
2 oz	Lemon Juice
2 oz	Apple Juice

Mellowed Yellow

14 oz	Lemon-lime Sports Drink
2 oz	Pineapple Juice

Frozen Apple Cider

12 oz	Apple Cider
1/4 tsp	Cinnamon

Sunny Frost Tea

10 oz	Iced Tea
2 oz	Lemonade
2 oz	Orange Juice
2 oz	Grapefruit Juice

Frozen Daiquiri

1 cups	Fresh, Sliced Strawberries
½ cup	Strawberry Daiquiri Frozen
	Ice Mix
¾ cups	Water
¼ cup	Orange Juice
½ cup	Light Rum

Important: Mix all ingredients in a blender then place in slushie container.

NOTE: When preparing alcoholic drinks better results are achieved when you add the alcohol 3 minutes before dispensing.

OPERATING INSTRUCTIONS

Cleaning Your Slushie Maker

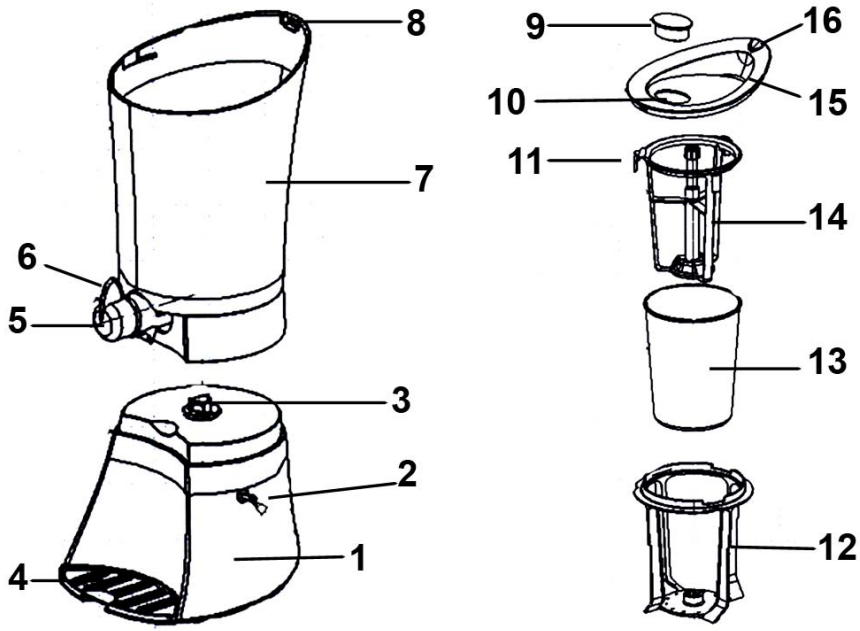
Do not wash any part of the appliance in the dishwasher. Hand wash only. **Do Not** immerse the motor base in water. The exterior surface of the motor base can be wiped clean with a damp cloth.

1. Remove the slushie container from the motor base and remove the lid.
2. Remove the ice canister assembly from the slushie container.
3. Discard the brine (ice water & salt) from the ice canister.
4. Carefully lift locking latches from the ice paddles and disassemble the ice canister assembly.
5. **Do not** place any parts of this unit in the dishwasher as damage will occur.
6. To clean the slushie container, rinse under warm water, fill with warm soapy water and open the spigot to allow clean water to run through. Use a small flexible bottle brush to clean the inside of the spigot.
7. To clean the ice canister, paddles and lid, hand wash with warm, soapy water and rinse well.

Helpful Hints

- Smoothies can be made into slushies however, the chilling/freezing time should be increased to achieve the creamy frozen texture desired.
- Carbonated drinks can be used to make slushies such as cola, root beer, cream soda, etc.
  NOTE: Carbonated diet drinks will not freeze.
- It is best to chill most mixtures in the fridge or freezer for a few minutes before pouring into the slushie container as this will speed up the chilling/freezing process.
- If creating alcoholic drinks such as pinã coladas or daiquiris, add the alcohol at the end of the process, as alcohol does not freeze and this will alter results when added in with the mixture.
- Slushie mixtures with higher sugar content will reach desired consistency more quickly than those with milk or lower sugar content.
- Artificial sweeteners can be substituted instead of sugar. In this case, cool the liquid ingredients for approximately 10 minutes in the freezer. Lower sugar content drinks take longer to freeze. This process will help decrease the running time.
- Fresh fruit drinks should be blended first to achieve optimum results. In addition you may need to add more sweetener as natural fruit sugars lessen in taste when frozen.
- Always start with liquid mixtures when preparation begins.
  Do not use stiff mixtures such as whipped cream or frozen liquids.
- **Do not** operate the unit longer than required. If after 40 minutes the mixture is not yet achieved the slushie consistency or has thawed again, do not continue.
  Possible reasons for mixture not chilling/freezing:
  a) The ice canister was not cold enough, more ice and salt should have been added;
  b) The mixture was too warm;
  c) Alcohol was added to the mixture to early.
- **Do not** store slushies in freezer or fridge. They should be consumed immediately.

GETTING TO KNOW YOUR SLUSHIE MAKER



1. Motor Base
2. Mix/Off/Dispense
3. Drive Spline
4. Drink Tray
5. Spigot
6. Spigot Handle
7. Slushie Container
8. Locking Notch
9. Ice/Salt Inlet Cap
10. Ice/Salt Inlet
11. Ice Paddle Locking Latch (x3)
12. Slushie Paddles
13. Ice Canister
14. Ice Paddles
15. Canister Lid
16. Canister Locking Tab

Technical Specifications

Voltage:	120V., 60Hz.
Power:	25 Watts
Capacity:	32 oz (1 liter)

***Illustrations may differ from actual product**

Features

- **Large slushie container**
  32 oz (1 liter) capacity slushie container.
- **Efficient dispensing**
  Dual action agitator- slushie paddles change direction in the dispense position to scrape the ice crystals through the spigot more efficiently.

Before First Use

Remove all packing materials and manual from inside your slushie maker. **DO NOT** immerse the motor base in water or other liquids. Only the ice canister, paddles and lid are top rack dishwasher safe. Wash the following parts of the unit, the lid, the ice canister, ice paddles, slushie paddles and the slushie container, making sure that the spigot is open when washing to allow water to flow through. Parts should be washed with warm water and a mild dish washing detergent and wiped completely dry. **DO NOT** use abrasive cleaners to clean as these may damage your appliance. The drive spline may be wiped clean with a damp cloth.

Assembling the Slushie Maker

Note: Do not plug the power cord into an electrical outlet until the unit is fully assembled.

1. Place the slushie container on the motor base. Ensure that the container is sitting correctly on the drive spline, with the spigot directly over the drink tray. (Fig 1)

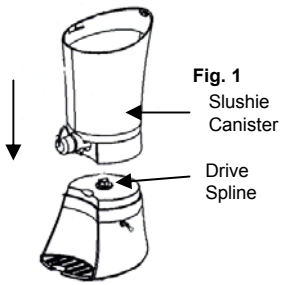


Fig. 1

2. Insert the ice canister into the slushie paddles, then insert the ice paddles into the ice canister. (Fig. 2)

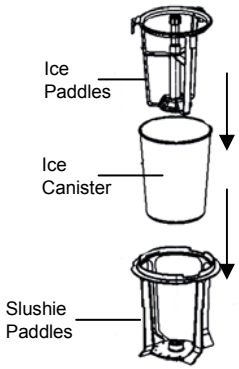


Fig. 2

3. The locking latches on the ice paddles should easily snap onto the slushie paddles. (Fig. 3)

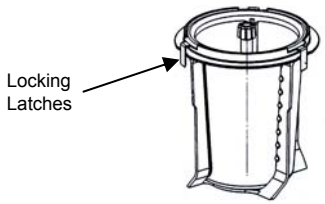


Fig. 3

4. Place the canister assembly into the slushie container, ensuring that the ice canister sits flush onto the drive spline at the base of the slushie container.

Using Your Slushie Maker

Your slushie maker can make up to 32 oz (1 liter) of slushies or an individual serving size. The ingredients will decrease in volume once the ice crystals have formed, however to ensure that the brine (ice and salt) used to make slushies, or the slushie mixture is not contaminated, you must not exceed the capacity of 32 oz of liquid (1 liter) in the slushie container.

1. To secure the lid onto the slushie container, place the front end on first, then secure the locking latch onto the rear locking notch of the canister. (Fig. 4)

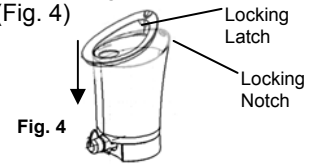


Fig. 4

2. Once the lid is secured to the ice container, to turn the unit "Mix", flip the Mix/Off/Dispense switch up to the "Mix" position. The slushie and ice paddles will begin to rotate.
3. To fill the ice canister, place 2 oz of water into the ice canister through the ice/salt inlet.
4. Place 1 layer of ice cubes into the ice canister. Ice canister should be approximately half full.
5. Add 1 ice/salt inlet cap of rock salt or coarse sea salt to the ice cubes.
6. Repeat step # 5. Ice level should be approximately 1-inch below the rim of the ice canister. (Fig. 5) This leaves room to add more ice and salt if required later.

HINT: Regular square ice cubes work best.

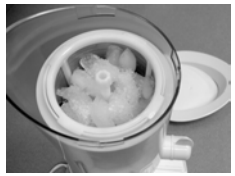


Fig. 5

NOTE: Ensure that the spigot is in the closed position to avoid spillage.

7. Slowly pour the slushie mixture into the rear section of the lid. The liquid will pour into the slushie container, you will begin to see it rotating in the slushie container. (Fig. 6)

CAUTION: Do not exceed 32 oz (1 liter) of liquid indicated with a MAX line on the slushie container.

Fig. 6

NOTE: Place a cup or glass on the drink tray when the unit is running incase of dripping.

8. Leave the unit on for approximately 10-15 minutes, depending on the slushie mix used or until the mixture reaches the desired consistency. Do not turn the unit "Off" during use as the mixture may thaw.
9. Add more ice cubes and salt if necessary through the ice/salt inlet.

CAUTION: DO NOT exceed 1-inch from the top of the ice canister, there is a risk that the slushie mixture will become contaminated with salt.

Dispensing Slushies

1. When peaks form, slushie mixture has reached the best consistency. To serve the slushie mixture, flip the Mix/Off/Dispense switch to the lowest position, "Dispense", to serve the slushies. (Fig. 7)

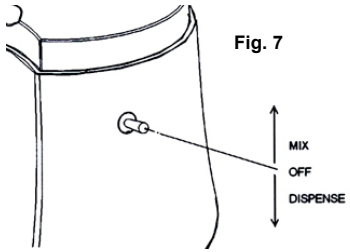


Fig. 7

2. Place a serving glass onto the drink tray, then turn the spigot handle clockwise, to the pour position. (Fig. 8)
3. The slushie mixture will begin to pour out into the glass. (Fig. 9)

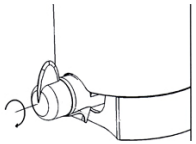


Fig. 8

Fig. 9

4. To shut off the dispenser, turn the spigot handle counter clockwise.
5. Flip the Mix/Off/Dispense switch to the "Mix" position. Switch to the "Off" position when you are finished using the slushie maker.